

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	08	1	No	
	THE INTERNATIONAL SHORE CONNECTIONS WERE NOT FITTED WITH REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES.				
	CORRECTIVE ACTIONS: BACKFLOW PREVENTER DEVICES IS ON ORDER				
2	POTABLE WATER	08	1	No	
	WHEN TESTING IS BEING PERFORMED ON THE BACKFLOW PREVENTER THAT REQUIRE IT, THE RESULTS SHOULD SHOW THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVES.				
	CORRECTIVE ACTIONS: BACKFLOW PREVENTION TESTING DEVICE IS ON ORDER				
3	TRATTORIA	21	1	No	
	THE FLAT TOP GRILL HAD DIFFICULT TO CLEAN FEATURES.				
	CORRECTIVE ACTIONS: FLAT TOP GRILL WAS CONVERTED TO MADE EASY TO CLEAN.				
4	TRATTORIA	21	1	No	
	THE OVEN LIGHTS WERE NOT WORKING.				
	CORRECTIVE ACTIONS: LIGHT BULBS WAS RENEWED.				
5	TRATTORIA	21	1	No	
	THERE WERE NO AMBIENT THERMOMETERS IN THE ALTO SHAMS.				
	CORRECTIVE ACTIONS: THERMOMETERS WERE PROVIDED				
6	TRATTORIA	36	0	No	
	THE INFRARED HEAT LAMP BULB EXTENDED BEYOND THE METAL SHIELDING.				
	CORRECTIVE ACTIONS: INFRARED HEAT LAMP BULB WERE REMOVED.				
7	TRATTORIA	33	1	No	
	THE DECKING UNDER THE BUFFET LINE WAS DIRTY.				
	CORRECTIVE ACTIONS: DECKING WERE CLEANED DURING INSPECTION. DESIGNATED PERSONNEL WERE INSTRUCTED TO FOLLOW PROPER CLEANING PROCEDURES.				
8	WHIRLPOOLS	10	1	No	
	ANTI-VORTEX DRAIN COVERS WERE NOT PROVIDED FOR THE WHIRLPOOLS.				
	CORRECTIVE ACTIONS: ANTI-WORTEX DRAIN COVERS ARE ON ORDER				
9	BARS GENERAL	33	1	No	
	DECKS, BULKHEADS, AND DECKHEADS CONTAINED GAPS, SEAMS, LOOSE PROFILE STRIPS, EXPOSED PIPING & WIRING, CRACKED AND BROKEN TILES, AND OTHER NON-EASILY CLEANABLE FEATURES.				
	CORRECTIVE ACTIONS: ABOVE MENTIONED AREA ARE UNDER CONSTANT MAINTENANCE IN ORDER TO ESTABLISH EASIER CLEANABLE SURFACES & FEATURES.				
10	MERMAID BAR	22	0	No	
	THERE WAS NO DATA PLATE ON THE WAREWASH MACHINE.				
	CORRECTIVE ACTIONS: DATE PLATE HAS BEEN INSTALLED.				
11	BAR GENERAL	33	1	No	
	THE DECKING UNDERNEATH EQUIPMENT AND COUNTERS WAS DIRTY.				
	CORRECTIVE ACTIONS: DECKING WERE CLEANED DURING INSPECTION. DESIGNATED PERSONNEL WERE INSTRUCTED TO FOLLOW PROPER CLEANING PROCEDURES.				

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12	FOOD SERVICE GENERAL	33	1	No	
THE DECKS WERE DIFFICULT TO CLEAN DUE TO RECESSED GROUT, BROKEN/MISSING DECK TILES, AND ROUGH PATCHES. THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS, HOLES, AND LOOSE PROFILE STRIPS. ATTACHED EQUIPMENT AND EXPOSED UTILITY LINES MADE CLEANING OF THE BULKHEADS AND DECKHEADS DIFFICULT.					
CORRECTIVE ACTIONS: ABOVE MENTIONED AREA ARE UNDER MAINTENANCE IN ORDER TO ESTABLISH EASIER CLEANABLE SURFACES & FEATURES.					
13	FOOD SERVICE GENERAL	21	1	No	
THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, HOLES, OPEN SEAMS, AND ROUGH SURFACES. THE GRILL DRIP PAN HOUSINGS WERE DIFFICULT TO CLEAN. POROUS GASKET MATERIAL WAS NOTED ALONG THE EDGE OF THE ICE BIN DOORS AND AROUND THE EDGE OF THE UPPER COMPARTMENT PANELS OF THE ICE MACHINES.					
CORRECTIVE ACTIONS: NON-FOOD CONTACT SURFACES WILL BE MADE MORE EASILY CLEANABLE. POROUS GASKET MATERIAL RENEWED.					
14	FOOD SERVICE GENERAL	20	2	No	
THE FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS, OPEN SEAMS, AND EXPOSED PIPING/FANS/COILS. POROUS GASKET MATERIAL WAS NOTED IN THE ICE MACHINES BETWEEN THE ICE BINS AND THE UPPER COMPARTMENTS IN THE MANITOWOC UNITS.					
CORRECTIVE ACTIONS: NON-FOOD CONTACT SURFACES WILL BE MADE MORE EASILY CLEANABLE. POROUS GASKET MATERIAL RENEWED.					
15	MAIN GALLEY	21	1	No	
HOT HOLD THERMOMETERS WERE NOT PROVIDED IN ALL OF THE HOT HOLD UNITS USED TO STORE FOOD.					
CORRECTIVE ACTIONS: VULCAN STEAMER DOOR IS ON ORDER					
16	MAIN GALLEY	20	2	No	
ONE BLAST CHILLER WAS OUT OF ORDER. REFRIGERATION UNIT 12 WAS OUT OF ORDER.					
CORRECTIVE ACTIONS: BLAST CHILLER COMPRESSOR IS ON ORDER. REFRIGERATION UNIT # 12 WAS REPAIRED.					
17	MAIN GALLEY	27	0	No	
THE GRILL DRIP PAN HOUSING WAS SOILED.					
CORRECTIVE ACTIONS: ALL ASSISTANT FOOD MANAGERS AND CLEANERS HAVE BEEN ADVISED TO FOLLOW PROPER PROCEDURES.					
18	MAIN GALLEY	38	0	No	
ONE VULCAN STEAMER WAS OUT OF ORDER.					
CORRECTIVE ACTION: SPARE PARTS ARE ON ORDER.					
19	ICE MACHINE STATION MAIN GALLEY	19	0	No	
THE ICE SCOOP WAS STORED IN STANDING WATER.					
CORRECTIVE ACTIONS: ALL ASSISTANT FOOD MANAGERS AND CLEANERS HAVE BEEN ADVISED TO FOLLOW PROPER PROCEDURES.					
20	MAIN GALLEY DISHWASH/GLASSWASH	37	0	No	
CONDENSATE WAS NOTED ON THE DECKHEAD IN THIS AREA.					
CORRECTIVE ACTIONS: AIRFLOW, SUCTION AND BLOWING VENTILATION WERE IMPROVED IN AREA.					
21	MAIN GALLEY DISHWASH/GLASSWASH	29	3	Yes	
A PAN WAS NOTED IN THE HAND WASH SINK BY THE SOILED END OF THE DISHWASHER UNIT. THIS WAS CORRECTED DURING THE INSPECTION.					
CORRECTIVE ACTIONS: ALL ASSISTANT FOOD MANAGERS AND CLEANERS HAVE BEEN ADVISED TO FOLLOW PROPER PROCEDURES.					
22	MAIN GALLEY DISHWASH/GLASSWASH UNIT	30	0	No	
A WASH HANDS OFTEN SIGN WAS NOT POSTED OVER THE HANDWASH SINK AT THE SOILED END OF THE DISHWASH UNIT.					
CORRECTIVE ACTIONS: NEW SIGNS WERE POSTED ACCORDINGLY.					

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23	MAIN GALLEY DISHWASH/GLASSWASH	22	0	No	<p>THE FINAL RINSE TEMPERATURE AND THE CONVEYOR SPEED WERE NOT POSTED ON THE DATA PLATE FOR THE GLASSWASH UNIT. TEMPERATURE GAUGES WERE NOT PROVIDED FOR ALL OF THE CYCLES OF THE GLASSWASH UNIT. TWO CURTAINS WERE MISSING IN THE DISHWASH UNIT</p> <p>CORRECTIVE ACTIONS: FINAL RINSE TEMPERATURE AND CONVEYOR SPEED DATA AND TWO MISSING CURTAINS ARE PROVIDED. TEMPERATURE GAUGES ARE ON ORDER.</p>
24	MAIN GALLEY DISHWASH/GLASSWASH	34	0	No	<p>THE DRAIN LINES FOR THE CHANNEL PRECEDING THE GLASSWASH UNIT AND THE CLEAN RAMP OF THIS UNIT WERE DIRECTED TO THE DECK.</p> <p>CORRECTIVE ACTIONS: THE DRAIN LINES ARE FITTED IN CORRECT WAY.</p>
25	DINING ROOM	28	0	No	<p>CARAFES AND PITCHERS WERE NOT INVERTED TO DRAIN PRIOR TO STORAGE FOR USE AT THE WAIT STATIONS. WATER WAS NOTED IN THE CARAFES AND PITCHERS.</p> <p>CORRECTIVE ACTIONS: ALL ASSISTANT RESTAURANT MANAGERS AND DINNING ROOM PERSONNEL HAVE BEEN ADVISED TO FOLLOW PROPER PROCEDURES.</p>
26	WINE CELLAR	33	1	No	<p>THE LOCKER USED TO STORE WINE AND ICE BUCKETS WAS NOT FINISHED. EXPOSED INSULATION, AND EXPOSED UTILITY LINES AND CONDUITS WERE NOTED.</p> <p>CORRECTIVE ACTIONS: PROPER INSULATION WILL BE INSTALLED IN AREA.</p>
27	MAIN DECK-SOUP AREA	30	0	No	<p>A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK.</p> <p>CORRECTIVE ACTIONS: PROPER WASTE RECEPTACLE WERE PROVIDED.</p>
28	WALK-IN MIDDLE BOX	16	0	Yes	<p>BOILED CHOPPED POTATOES WERE TESTED AT 66°F. THE POTATOES HAD BEEN PLACED IN THE REFRIGERATOR FOR COOLING ONE HOUR PRIOR. THE COOLING PROCESS WAS NOT MONITORED AND THE POTATOES WERE COVERED.</p> <p>CORRECTIVE ACTIONS: ASSISTANT FOOD MANAGERS AND PERSONNEL WERE ADVISED TO FOLLOW PROPER PROCEDURES. PROPER MONITORING LOG WERE ESTABLISHED.</p>
29	CREW GALLEY	20	2	No	<p>REFRIGERATION UNIT 26 WAS OUT OF ORDER.</p> <p>CORRECTIVE ACTIONS: REFRIGERATION UNIT 26 HAS BEEN REPAIRED.</p>
30	CREW MESS	28	0	No	<p>THE SINGLE SERVICE UTENSILS WERE NOT DISPENSED WITH THE HANDLES ALL FACING ONE WAY.</p> <p>CORRECTIVE ACTIONS: ALL ASSISTANT FOOD MANAGERS AND CREW MESS PERSONNEL HAVE BEEN ADVISED TO FOLLOW PROPER PROCEDURES.</p>
31	CREW MESS	19	0	No	<p>THE SNEEZE GUARD DID NOT APPEAR ADEQUATE TO PROTECT THE FOODS PLACED BENEATH IT.</p> <p>CORRECTIVE ACTIONS: ADEQUATE SNEEZE GUARS WERE INSTALLED.</p>
32	CREW MESS	20	2	No	<p>A DOMESTIC STYLE TOASTER WAS NOTED IN THIS AREA.</p> <p>CORRECTIVE ACTIONS: ALL ASSISTANT FOOD MANAGERS HAVE BEEN ADVISED TO FOLLOW PROPER PROCEDURES. BREAD TOASTING TO BE PERFORMED IN MAIN GALLEY.</p>
33	VEGETABLE PREPARATION	21	1	No	<p>THE GASKET AREA OF THE POTATO PEELER WAS DIFFICULT TO CLEAN.</p> <p>CORRECTIVE ACTIONS: NEW GASKETS ARE ON ORDER.</p>

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
34	VEGETABLE PREPARATION	27	0	No	
THE AREA AROUND THE POTATO PEELER GASKET WAS SOILED AND SLIMEY.					
CORRECTIVE ACTIONS: DESIGNATED PERSONNEL HAVE BEEN ADVISED TO FOLLOW PROPER CLEANING PROCEDURES.					
35	DRY STORES	15	0	Yes	
FIVE CANS THAT WERE DENTED ALONG THE TOP SEAL WERE NOTED IN THE CAN RACK.					
CORRECTIVE ACTIONS: DENTED CANS WERE DISPOSED DURING INSPECTIONS. ALL STOREKEEPERS WERE ADVISED TO FOLLOW PROPER HANDLING PROCEDURES AND TO DOUBLE CHECK FOR SUCH DEFICIENCY.					
36	MAIN DECK CHEMICAL LOCKER	21	1	No	
WOODEN SHELVES THAT WERE BOTH DAMAGED AND DIFFICULT TO CLEAN WERE NOTED IN THIS LOCKER.					
CORRECTIVE ACTIONS: WOODEN SHELVES WERE REPAIRED AND MADE EASILY TO CLEAN.					
37	MAIN DECK CHEMICAL LOCKER	33	1	No	
THE DECK IN THIS AREA WAS DIFFICULT TO CLEAN AND SOILED.					
CORRECTIVE ACTIONS: NEW WOODEN SHELVE WERE INSTALLED AND DECK MADE EASY TO CLEAN.					
38	CORRECTIVE ACTION STATEMENT INSTRUCTIONS	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: REGAL EMPRESS- CAS- [07/07/2002].